

Poetry.

ONE DAY AT A TIME!

One day at a time! That's all it can be;
No faster than that in the hardest fate.
And days have their limits, however we
Begin them too early and stretch them
late.

One day at a time!
It's a wholesome rhyme,
A good one to live by,
A day at a time.

One day at a time! Every heart that
aches
Knows only too well how long that
can seem;

But it's never too-day which the spirit
breaks,
It's the darkened future without a
gleam.

One day at a time!
It's a wholesome rhyme,
A good one to live by,
A day at a time.

One day at a time! A burden too great
To be borne for two can be borne for
one;

Who knows what will enter to-morrow's
gate?
While yet we are speaking all may be
done.

One day at a time!
It's a wholesome rhyme,
A good one to live by,
A day at a time.

One day at a time! When joy is at
height—
Such joy as the heart can never forget—
And pulses are throbbing with wild
delight,

How hard to remember that suns
must set.

One day at a time!
It's a wholesome rhyme,
A good one to live by,
A day at a time.

One day at a time! But a single day,
Whatever its load, whatever its length;
And there's a bit of precious Scripture
to say

That, according to each shall be our
strength.

One day at a time!
It's a wholesome rhyme,
A good one to live by,
A day at a time.

One day at a time! 'Tis the whole of life!
All sorrow, all joy, are measured
therein,

The bound of our purpose, our noblest
strife,
The one only countersign, sure to win!

One day at a time!
It's a wholesome rhyme,
A good one to live by,
A day at a time.

Household.

STUFFED ONION.

Remove the center of large onions
and fill the cavity with stuffing of
chicken or liver; bake in a buttered
dish until brown.

HOLLAND WAFFLES.

A half cup of rendered suet mixed
ed with a pint of sweetmilk, a yeast
cake, one egg, a half nutmeg and
flour to make a batter. Bake in
waffle irons.

NO-EGG COOKIES.

One cup of butter, one of milk,
two of sugar, half a teaspoonful of
bicarbonate of soda, half a teaspoon-
ful of cinnamon or nutmeg with flour
enough to roll.

OLD-FASHIONED APPLE SAUCE.

Fill a deep pudding dish with
chopped apples; put in two cups of
sugar and one cup of water. Bake
slowly two or three hours. They
will be a deep red brown, and very
nice.

COTTAGE PUDDING.

One cup of sugar, one egg, one
cup of sweet milk, three tablespo-
onfuls of melted butter, one tablespo-
onful of baking powder, 2½ cups of flour.
Bake about forty minutes. Eat
with a sauce while warm.

THE USE OF BLUEING.

It is well to remember that too
much blueing will render clothes
yellow after a time. Inexperienced
or careless servants think the more
blueing in the water the better for
the wash; and it is a difficult matter
to convince them that the clothes
will look far better if only a small

quantity be used. As blueing varies
so much in intensity experience only
can teach the required quantity.
Usually half a tablespoonful to a
cup of water is sufficient. It should
always be diluted before it is put in
the tub; as, if not thoroughly mixed
before the clothes are put in, unsight-
ly streaks will be the result. If the
clothes are soaked over night one
teaspoonful of pure water of ammonia
will greatly lessen the labor of wash-
ing.

CELERY.

It is asserted that the flavor of the
historic baked bean is greatly im-
proved if celery chopped fine be
mixed with it, and seasoned with
vinegar and mustard.

SILVER CAKE.

One-half cup of butter, two cups
of powdered sugar, three cups of
flour, one cup of cold water, whites
of four eggs, one scant teaspoonful
of soda and two heaping ones of
cream of tartar or three rounded tea-
spoonfuls of baking powder.

GOLD CAKE.

One-third of a cup of butter, two
cups of powdered sugar, one cup of
cold water, three cups of flour, yolks
of four eggs with one whole egg well
beaten. Same amount of soda and
cream of tartar as directed for the
silver cake.

GRAHAM MUFFINS.

One pint of graham flour, two
tablespoonfuls of melted lard, two
heaping teaspoonfuls of baking pow-
der, water or milk to make a batter
just thin enough to run, a little salt.
Bake fifteen minutes in gem pans in
a hot oven.

TRIFLES.

Three well beaten eggs, a salt-
spoon of salt, flour enough for a stiff
paste. Roll out and cut into very
thin cakes and fry in hot lard.
Spread half of them in jelly or jam,
and cut three round holes in the
other half and use them for the up-
per crusts or covers.

MOTHER'S INDIAN PUDDING.

Take two quarts of milk, one cup-
ful of yellow Indian meal and half
a cupful of molasses. Take out one
cupful of milk, and put the rest of
the ingredients on to boil. As soon
as they have thickened put in a deep
earthen pudding dish, which has
been well buttered; pour in the cup-
ful of cold milk. Bake slowly five
hours.

QUINCE MARMALADE.

Pare and core the fruit and cut it
up rather fine. Cover with water
and cook until tender. Meanwhile;
in another kettle simmer the cores
and skins in sufficient water to keep
them from burning. Strain off the
gelatinous liquid which will have
formed, and add it to the quince
pulp, with three-quarters of a pound
of sugar to a pound of the fruit.
Boil the whole, stirring constantly
until it is a smooth mass. Try it as in
making jelly and when it assumes a
firm consistency take it up in jars or
bowls as convenient. Cover tightly
and keep in a dry place. It will keep
perfectly the year around.

TAPIOCA PUDDING.

Four tablespoonfuls of tapioca
soaked for two hours in tepid water.
When the tapioca has softened, add
a quart of cold water, pinch of salt,
tablespoonful of molasses and two
large apples, peeled cored and sliced.
Place in a covered dish and bake in
the oven two hours, stirring occa-
sionally, then remove the cover still
stirring. In half an hour the pud-
ding will be a deep brown. Pour
into another dish and serve hot with
hard sauce. The hard sauce is made
by beating to a cream one cup of
sugar, one heaping teaspoonful of
butter and one teaspoonful of boiling
water. Flavor with lemon and vanilla.

LADIES' CAKE.

Three cups of powdered sugar,
one large cup of butter, one cup of
sweet milk, four cups of flour, one
teaspoonful of cream of tartar, one-
half a teaspoonful of soda and the
whites of eight eggs. Stir the but-
ter to a cream, add the sugar gradu-
ally and stir well; then put in the
milk. Sift the cream of tartar and
soda with the flour three times and
stir it in a little at a time, reserving
the whites for the last, unless the
batter seems too thick to stir easily;
in that case part of the eggs can be
put in alternation with the rest of
the flour, but the greater part of the
eggs should be reserved for the last.
The whites should be beaten very
stiff and added to the cake after the
most of the stirring has been given
it. Flavor with bitter almond and
bake one hour.

SOMETHING FOR EVERYBODY!

Premiums for the Workers!

FOR THE FARMERS, FOR THE LADIES, FOR THE BOYS
AND FOR THE GIRLS.

THE PROGRESSIVE FARMER is a live, and as its name indicates, a progressive
paper, devoted to the interests of the farmers of North Carolina, and will be filled
each week with twenty-five columns of reading matter, editorial, correspondence
from leading farmers and others, farm notes for the farmer, household receipts for
the housekeeper, stories for young and old, miscellaneous matter, mirth, wit,
&c., for all.

It will be kept up to the full standard of modern agricultural journalism.
We propose to make it a paper that North Carolina farmers may not only read
with profit, but one of which they may be proud.

We hope in the near future to see it become a weekly visitor in the households
of thousands of farmers.

In this work we have the sympathies and good wishes of many friends, who
send us cheering words and write us encouraging letters, all of which we appre-
ciate.

We want our friends to help us extend the circulation of this paper. We do
not expect nor ask them to give us their time for nothing, and accordingly we
offer as compensation for the service that may be rendered us in securing clubs of
subscribers for one year, the following

SPLENDID PREMIUM LIST

embracing articles of real value to the farmer, to the farmer's wife, to the boy and
to the girl.

There is no chance work, no prize lottery business, in this, and no Cheap John
goods are offered.

Every one who works for us is sure of getting either one of the premiums offered,
and everything offered is guaranteed by us and by the responsible parties who sup-
ply them as being up to the standard and of full value as represented.

The premiums will be securely packed, addressed to the getters up of clubs and
placed on the cars at Winston free of cost.

Clubs of over sixteen may be divided between two or more post offices, but clubs
of sixteen or under must be addressed to one post office.

The offer of this premium list will hold good for three months, that is to the first
of June next. Now here is a chance for active men, good women, boys and girls,
to help us extend the circulation of THE PROGRESSIVE FARMER, get a substantial
and valuable premium, and benefit themselves.

The receipt of lists for clubs will be duly acknowledged in our columns from
week to week.

If you don't want any of the premiums send us six subscribers and get your own
copy free.

Without a Dollar you may get one of J. P. Nissen's cele-
brated Two-Horse Wagons.

For a Club of 200 yearly subscribers sent to us with the CASH, by the 1st of
September next, we will give a J. P. NISSEN WAGON, two-horse, medium,
complete with cover, worth \$80.00.

To the one who shall send us the largest number of subscribers over 200, we
will give a Wagon and a splendid double set of Hand Made Harness complete,
Bridles, Collars and Reins, worth \$95.00.

No. 1. FOR A CLUB OF 25.
One Leader Corn Sheller. Capacity 25 to 40
bushels per hour, worth \$10.00.

No. 2. FOR A CLUB OF 16.
One Smith Feed Cutter, worth \$6.50.

No. 3. FOR A CLUB OF 9.
One Kitchen Safe, 3 shelves, one drawer—all
poplar and very neat, worth \$7.00.

No. 4. FOR A CLUB OF 8.
One Farmers' Friend Plow with wrench,
extra point and mould board, worth \$3.25.

No. 5. FOR A CLUB OF 50.
One Double-barrel Breech Loading Shot Gun.
30 inch barrels, No. 12 gauge, worth \$20.00.

No. 6. FOR A CLUB OF 26.
One China Set of 56 pieces, worth \$10.50.

No. 7. FOR A CLUB OF 7.
One Diston's Cross Cut Saw, six feet long,
worth \$2.50.

(The above goods we get from S. E. Allen,
Winston, N. C.)

No. 8. FOR A CLUB OF 25.
One Dexter Corn Sheller, without fan. Capa-
city 25 to 40 bushels per hour, worth \$10.00.

No. 9. FOR A CLUB OF 30.
The Dexter Sheller, with fan, worth \$12.00.

No. 10. FOR A CLUB OF 8.
One Boy Dixie Plow, wrench, extra point
and mould board, worth \$3.25.

No. 11. FOR A CLUB OF 32.
One Double-barrel Shot Gun, Muzzle loader,
40 inch, steel barrels, worth \$13.00.

No. 12. FOR A CLUB OF 6.
Four splendid Steel Hoes, worth \$2.00.

No. 13. FOR A CLUB OF 14.
One eight day, walnut frame Clock, worth
\$5.00.

No. 14. FOR A CLUB OF 8.
One day Clock, with weights, worth \$2.75.

No. 15. FOR A CLUB OF 9.
One day Clock, walnut frame, worth \$3.50.

No. 16. FOR A CLUB OF 4.
One day Nickel Clock, worth \$1.50.

No. 17. FOR A CLUB OF 7.
One day Nickel Clock, with alarm attach-
ment, worth \$2.50.

No. 18. FOR A CLUB OF 25.
One good Silver Watch, genuine American
lever, worth \$10.00.

(These goods we get from W. T. Vogler, Win-
ston, N. C., and are guaranteed.)

No. 19. FOR A CLUB OF 32.
One No. 7 "Selmo" Cook Stove, with 13
pieces and 3 joints of pipe and one elbow—a
splendid Cook Stove, worth \$13.25.

No. 20. FOR A CLUB OF 27.
Sixty-six feet of 10 inch Tobacco Flues with
six elbows and two caps, an outfit for a barn 16
feet square, worth \$10.50.

No. 21. FOR A CLUB OF 7.
One Tin Chamber Set, 3 pieces and neatly
painted, worth \$2.50.

(These goods we get from Giersh, Senseman
& Co., Salem, N. C.)

Send names, with post office and county plainly written, with cash, addressed to
L. L. POLK,
PROGRESSIVE FARMER,
Winston, N. C.

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Good Wheat Fertilizer,

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34-1m.

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served, Nice Rooms, attentive Serv-
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Opposite First National Bank,

Winston, N. C.

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PLANT LEONTE AND KEIFFER PEAR
Trees grown from cuttings—also Bartlett
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The undersigned has also best variety of straw-
berry plants and melon seed for sale. Corres-
pondence solicited.

T. E. BLACKSHEAR,

THOMASVILLE, GA.

September 20th, 1886.—34-3m.

THE LANDMARK,

STATESVILLE, N. C.

Is a 36-column newspaper, and is
acknowledged to be one of the hand-
somest in the State.

It is Democratic in its politics, but
doesn't wear any collar. It has opinions
and expresses them.

Lays no claims to being the ablest
paper in the State or the best in the
South, but has the comfortable assurance
that as a North Carolina news-paper it is
something of a success.

It would be pleased to have more
advertisements and more subscribers,
though it has no right to complain of
a great lack of either.

Specimen copies sent with pleas-
ure to any one who means business.

J. P. CALDWELL,

Editor and Proprietor.

PIEDMONT AIR LINE.

RICHMOND AND DANVILLE RAILROAD CO.

Condensed Schedule. In effect Novem-
ber 14th, 1886.

Trains Run by 75th Meridian Time.

SOUTHBOUND—DAILY.

No. 50.	No. 52.
Lve New York.....12:00 night	4:30 pm
" Philadelphia.....3:50 a m	6:57 "
" Baltimore.....6:50 "	9:37 "
" Washington.....11:00 "	11:00 "
" Charlottesville.....1:25 p m	3:00 am
" Lynchburg.....4:00 "	5:10 "
" Danville.....6:45 "	7:45 "
" Richmond.....1:30 "	2:30 "
" Lurayville.....3:24 "	4:25 "
" Keyesville.....4:03 "	5:04 "
" Drakes Branch.....4:20 "	5:21 "
" Ar. Danville.....6:30 "	7:30 "
" Greensboro.....8:55 "	9:43 "
" Lve Greensboro.....11:50 am	5:00 "
" Raleigh.....4:35 pm	1:04 am
" Durham.....5:42 "	3:03 "
" Hillsboro.....6:22 "	4:02 "
" Salem.....6:40 "	2:30 "
" Greensboro.....8:30 "	4:24 "
" High Point.....9:37 "	10:16 "
" Salisbury.....10:55 "	11:20 "
" Lve Salisbury.....11:30 "	11:30 "
" Ar. Statesville.....12:30 pm	12:30 pm
" Asheville.....1:00 "	6:55 "
" Hot Springs.....9:30 "	9:30 "
" Lve Salisbury.....11:00 pm	11:23 am
" Concord.....11:44 "	11:50 "
" Charlotte.....12:45 am	1:00 pm
" Spartanburg.....3:44 "	3:44 "
" Greenville.....5:04 "	4:48 "
" Ar. Atlanta.....11:40 "	10:40 "

NORTHBOUND—DAILY.

No. 51.	No. 53.
Lve Atlanta.....2:45 pm	8:40 am
" Ar. Greenville.....8:50 "	2:32 pm
" Spartanburg.....10:04 "	3:43 "
" Charlotte.....12:05 am	6:25 "
" Concord.....1:49 "	7:25 "
" Salisbury.....2:30 "	8:01 "
" Statesville.....6:18 "	6:18 "
" Asheville.....10:51 am	5:08 "
" Lve Hot Springs.....3:00 "	8:20 "
" Ar. High Point.....3:43 am	9:08 pm
" Greensboro.....4:12 "	9:47 "
" Lve Greensboro.....4:20 am	10:30 "
" Ar. Hillsboro.....6:31 "	3:41 am
" Durham.....7:06 "	4:24 "
" Keyesville.....8:35 "	6:50 "
" Goldsboro.....9:34 "	11:20 "
" Salem.....11:28 "	11:20 pm
" Lve Greensboro.....4:20 am	9:55 "
" Ar. Danville.....6:00 "	11:28 "
" Drakes Branch.....8:35 "	2:37 "
" Keyesville.....9:34 "	3:22 "
" Richmond.....11:33 "	5:30 "
" Lve Danville.....6:20 "	11:40 pm
" Ar. Lynchburg.....8:50 "	11:40 pm
" Washington.....11:05 "	4:10 "
" Baltimore.....4:48 "	10:08 "
" Philadelphia.....7:17 "	12:49 pm
" New York.....9:20 "	3:20 "

*Daily except Sunday.

†Daily except Saturday.

PULLMAN-CAR SERVICE.

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Sleepers between Montgomery and Wash-
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On trains 52 and 53, Pullman Sleepers
between Richmond and Greensboro and
Greensboro and Goldsboro.

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